

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1 Claim 1 (original): A fat and oil composition for spreads  
2 composed of a continuous fat and oil phase and a water  
3 phase, characterized in that the fat and oil phase comprises

4 (a) a liquid-state fat and oil containing, as a main  
5 ingredient, triglycerides having fatty acids with 8 to 10  
6 carbon atoms in an amount of not less than 10% by mass of  
7 the total constitutional fatty acids;

8 (b) a low melting transesterified fat and oil obtained  
9 by subjecting 40 to 90 parts by mass of a palm based fat and  
10 oil and 60 to 10 parts by mass of the liquid-state fat and  
11 oil to transesterification with a 1,3-position-specific  
12 lipase; and

13 (c) a solid-form fat and oil having an open-tube  
14 melting point under increasing temperature of 38°C or  
15 higher.

1 Claim 2 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the content of the  
3 liquid-state fat and oil (a) is 40 to 70% by mass of the  
4 total mass of the fat and oil phase, the content of the low  
5 melting transesterified fat and oil (b) is 5 to 50% by mass  
6 of the total mass of the fat and oil phase, and the content  
7 of the solid-form fat and oil (c) is 5 to 40% by mass of the  
8 total mass of the fat and oil phase.

1 Claim 3 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the triglycerides as a main  
3 ingredient of the liquid-state fat and oil (a) comprises  
4 triglycerides having fatty acids with 8 to 10 carbon  
5 atoms bound to the 1-,2- and 3-positions;  
6 triglycerides having fatty acids with 8 to 10 carbon  
7 atoms bound to the 1-,and 2-positions;  
8 triglycerides having fatty acids with 8 to 10 carbon  
9 atoms bound to the 1-,and 3-positions;  
10 triglycerides having a fatty acid with 8 to 10 carbon  
11 atoms bound to the 1-position; or  
12 triglycerides having a fatty acid with 8 to 10 carbon  
13 atoms bound to the 2-position.

1 Claim 4 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the low melting  
3 transesterified fat and oil (b) has an open-tube melting  
4 point under increasing temperature of 20 to 32°C.

1 Claim 5 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the solid-form fat and oil  
3 (c) is an animal fat and oil or vegetable fat and oil, or a  
4 hydrogenated oil, fractionated oil or transesterified oil  
5 thereof.

1 Claim 6 (original): The fat and oil composition for spreads  
2 according to claim 1, wherein the water phase is contained  
3 in the range of 10 to 100 parts by mass per 100 parts by  
4 mass of the fat and oil phase.

1 Claim 7 (original): A fat and oil composition comprising  
2 (a) a liquid-state fat and oil containing, as a main  
3 ingredient, triglycerides having fatty acids with 8 to 10  
4 carbon atoms in an amount of not less than 10% by mass of  
5 the total constitutional fatty acids;  
6 (b) a low melting transesterified fat and oil obtained  
7 by subjecting 40 to 90 parts by mass of the palm based fat  
8 and oil and 60 to 10 parts by mass of a liquid-state fat and  
9 oil to transesterification with a 1,3-position-specific  
10 lipase; and  
11 (c) a solid-form fat and oil having an open-tube  
12 melting point under increasing temperature of 38°C or  
13 higher.

1 Claim 8 (original): The fat and oil composition according to  
2 claim 7, wherein the content of the liquid-state fat and oil  
3 (a) is 40 to 70% by mass of the total mass of the fat and  
4 oil composition, the content of the low melting  
5 transesterified fat and oil (b) is 5 to 50% by mass of the  
6 total mass of the fat and oil composition, and the content  
7 of the solid-form fat and oil (c) is 5 to 40% by mass of the  
8 total mass of the fat and oil composition.

1 Claim 9 (currently amended): The fat and oil composition  
2 according to claim 7 ~~or 8~~ for use in producing a fat and oil  
3 composition for spreads.

1 Claim 10 (new): The fat and oil composition according to  
2 claim 8 for use in producing a fat and oil composition for  
3 spreads.